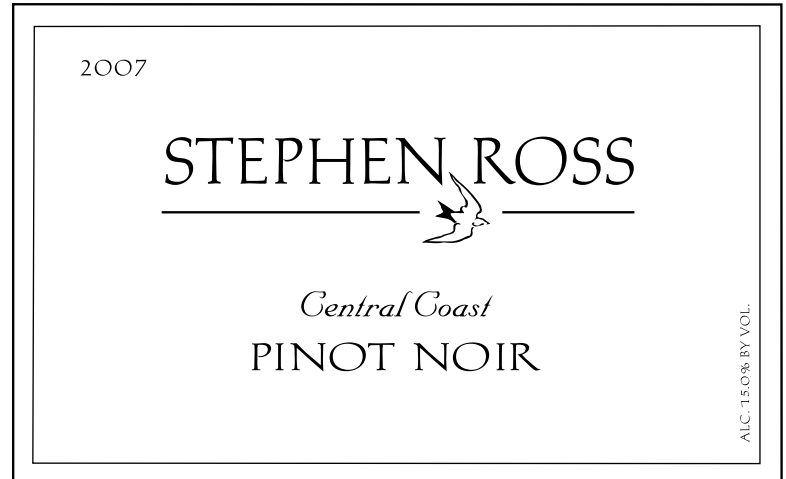


2007

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 4, 5, 19 and 25
- Vineyards: 37.3% Wolff Vineyards, 25.3% Kick On Vineyard, 16% Lewis Vineyard, 10.7% Beck Vineyard, 5.3% Edna Ranch, 4% Chorro Creek Vineyard, 1.3% Aubaine Vineyards
- Average juice analysis – 24.5 °Brix, 6.4 T.A., 3.50 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 14 day *cuvaison*/skin contact;
  - 7 day cold soak @ 55 °F
  - 7 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in 2, 3 and 4-year old French oak barrels for 10 months
- Racked three times for clarity
- Wine analysis - 15.0% alcohol, 5.7 T.A., 3.60 pH
- Bottled non-fined and non-filtered on July 24, 2008

The grapes for the 2007 Central Coast blend came primarily from Wolff Vineyard and Lewis Vineyard in the Edna Valley, and Kick On Vineyard in Santa Barbara County. These vineyards lie in valleys which are located on the south Central Coast of California, span in an east-west orientation and are open to the Pacific Ocean to the west. The climate is strongly influenced by summer-time afternoon cool breezes from the ocean. This part of Southern California is located at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2007 season was remarkable for its consistently cool temperatures following a winter of sub-average rainfall. Crop yields were slightly below average - around 2 to 3 tons per acre.

This is a deep ruby-red, purplish colored Pinot Noir with a mixture of aromas reminiscent of red berries, dried mushrooms, savory spices, cedar and forest floor. The palate is rich and creamy with fine tannins and balanced acidity. This is an easy drinking, supple Pinot Noir with an array of complex aromas coming from several vineyards on California’s South Central Coast.

2,044 cases produced.